Rossi's

FINE
ITALIAN
CUISINE

Italian cooking is a symbol of Latin culture and is a satisfying expression of a love of the good life as well. It would probably occur to very few people, however, to regard Italian cooking as the source of every other Western cuisine.

Nevertheless that is precisely what it is. The cooking of the Italian peninsula was the first fully developed cuisine in Europe. Its originators, the ancient Romans, found some of their culinary inspiration in Asia Minor and Greece, and they also drew on many resources and ingredients that were home grown. Combining all these, they made it possible for Italy to teach France, and all other Occidental cultures, the meaning of good cooking and eating. Indeed, the Larousse gastronomic encyclopedia, the bible of the French kitchen, goes so far as to concede that "Italian cooking can be considered, for all the countries of Latin Europe, as a veritable mother cuisine."

Lonnie Kanakis

Downtown
Birmingham

Antipasti (Hors d'Oeuvres)

Shrimp Mediterranei 6.75
Fresh Gulf Shrimp Cocktail 4.95
Stuffed Mushrooms alla Rossi 4.95

Fresh Fried Crab Claws 6.95
Baked Oysters alla Rossi 4.95
Heart of Artichoke, Marinated 4.95

Zuppe (Soup)

Minestone alla Milanese 1.95

Insalate (Salad)

Hearts of Palm, Vinaigrette 3.95
Chef Salad alla Rossi 3.95

Pasta

SPAGHETTI, Tomato Sauce 3.95
SPAGHETTI, Meat Sauce 5.75
SPAGHETTI, Meat Balls 5.75
SPAGHETTI, Mushrooms 5.50
SPAGHETTI, Italian Sausage 6.25

LINGUINE, Clam Sauce, Red or White 5.25
BEEF RAVIOLI, Meat Sauce 5.75
CHEESE RAVIOLI, Meat Sauce 5.25
TOTELLINA, Meat Sauce 5.25
STUFFED JUMBO SHELLS with Cheese, Meat Sauce 5.75

LINGUINE, Shrimp Sauce 8.25
MANICOTTI, Meat Sauce 6.25

Have a Cocktail Before Dinner

Oven Baked
LASAGNA
Ricotta, Tomato Sauce
Salad
5.75

SPAGHETTI
COLLINS
alla Rossi
Served with Melted
Butter and Scallions
5.50

Combination Platter
VEAL PICCANTE
with Manicotti
8.75

Fresh Cooked
FETTUCCINE
alla Rossi
Salad
5.50

Wine with Your Meal
Makes it a Special Occasion

Other Combinations Available

Vittello (Veal)

SCALLOPINE OF VEAL,
- Cacciatora 7.95
- Piccante 7.95
- Marsala 7.95
- with Eggplant Parmigiana .. 8.95

BROILED CALF LIVER with Onion, Mushroom 4.75

Pesce (Seafood)

BROILED SNAPPER, Italian Style 8.95
SHRIMP SCAMPI, Garlic Butter . 8.95
SHRIMP CACCIATORA 8.95
BROILED SHRIMP, Italian Style . 8.95
FRIED JUMBO SHRIMP with Tartar Sauce 8.95
FRIED FILLET OF RED SNAPPER with Tartar Sauce 8.95

Pollo

CHICKEN CACCIATORE, alla Sorrento 4.95
CHICKEN LIVERS with Mushroom, alla Rossi 4.95

Chef's Suggestions

CHOICE VEAL STEAK PARMIGIANA
8.95

COMBINATION PLATTER
Manicotti, Stuffed Jumbo Meat Shells, Cannelloni with Tomato Sauce
8.95

SALTIMBOCCA ALLA ROSSI'S
9.95

U. S. PRIME DELMONICO STEAK
8.50

ITALIAN SAUSAGE
with Peppers
5.95

CANNELLONI
Stuffed with Meat alla Rossi's, Tomato Sauce and Grated Romano Cheese
6.50

U. S. PRIME STEER BUTT TENDER
12.95

PRIME RIB EYE STEAK
9.95

JUMBO SHELL
Stuffed with Meat, Tomato Sauce
6.50

Served with Salad and a Side Order of Spaghetti, Linguine or Fettuccine

Dolci (Desserts)

Spumoni 1.95
Canale 1.95
Zabaglione 2.50
Cheese Cake 2.50

VC MENUS — EASTLAND, TEXAS 2-80

Connie Kanakis, Welcomes You